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Tomato Ramen Recipe

Ingredients (1 serving)

- ◆ **Yinghok Tomato Ramen Soup:** 80g
- ◆ **Noodles:** 200 g (ramen or regular)
- ◆ **Beef Slices:** 20g
- ◆ **Bok Choy (Pak Choi):** 20g
- ◆ **Water:** 320g
- ◆ **Green onion:** 10g
- ◆ **Tomato Slices:** 3 slices

Instructions

1. Prepare the broth: Place 80g of ramen broth in a container, add 320g of boiling water, diluting at a 1:4 ratio. Stir well to make the tomato ramen Soup.
2. Cook the noodles: Pour an appropriate amount of water into a pot, bring to a boil over high heat, add 200g of noodles, and cook according to the recommended cooking time on the noodle package. Once cooked, drain the water.
3. Prepare the toppings: Wash and chop the scallions, prepare 20g of bok choy, 20g of beef, and 3 slices of tomato.
4. Assemble the ramen: Place the drained noodles in a bowl, pour in the prepared tomato broth, add the bok choy, beef, and tomato slices, and finally sprinkle with chopped scallions. A delicious bowl of tomato ramen is ready!

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